



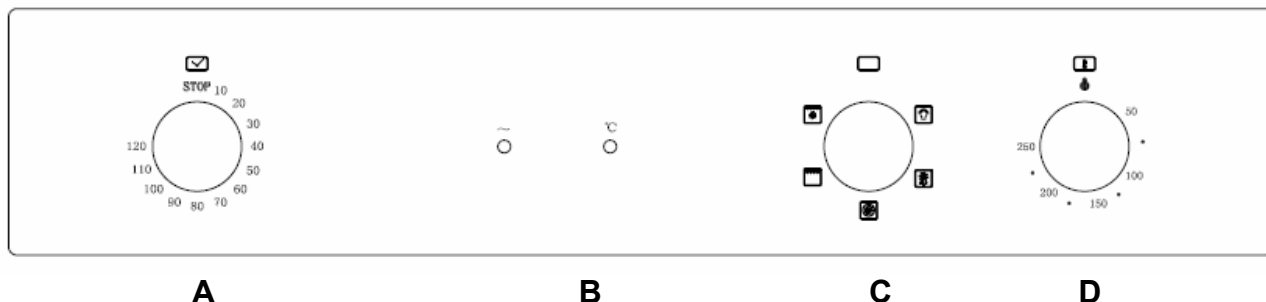
**Built-In Electric
Multifunction Oven
AO001
User Manual**



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DESCRIPTION OF THE MULTIFUNCTION OVEN AO001



A The 2-hour timer features an automatic oven “cut-off”, allowing a cooking period of up to 120 minutes to be set. Turning this knob clockwise will switch on the oven. The interior light will come on automatically when the appliance is in use. When timer completes, a bell will sound and the oven will automatically switch off.

B Power indicators.

The GREEN light indicates when the power is ON.

The RED light is ON during the oven operation indicating the heating element/s are active.

C Multifunction oven operation controller to select the cooking mode.

D To set the temperature, turn the temperature selector in a clockwise direction to the desired settings from 50° to 250°. A RED indicator light will come on to indicate operation of the heating elements. When the temperature is reached, the thermostat switches off the elements and the indicator light goes out. When the oven temperature falls below the desired setting, the heating source switches on automatically and the indicator light is illuminated again. Once the food is cooked, turn the temperature selector back in an anti-clockwise direction.



Light

Interior light ON/OFF.



Defrost

The powerful fan circulates air around the food. It's a gentle way to speed up defrosting of delicate foods as well as fish and poultry.

This operation also can be used to raise yeast dough and to dry fruit, vegetables and herbs.



Fan Forced

The rear circular heating element is used in conjunction with the fan to circulate air around the oven cavity and distribute heat evenly throughout the oven. Food can be placed anywhere in the oven and be cooked at the same temperature.



Maxi Grill-

This function directs radiant heat from 2 powerful upper elements onto the food. Unlike many other grillers, keep the oven door CLOSED when using this function. It features a large

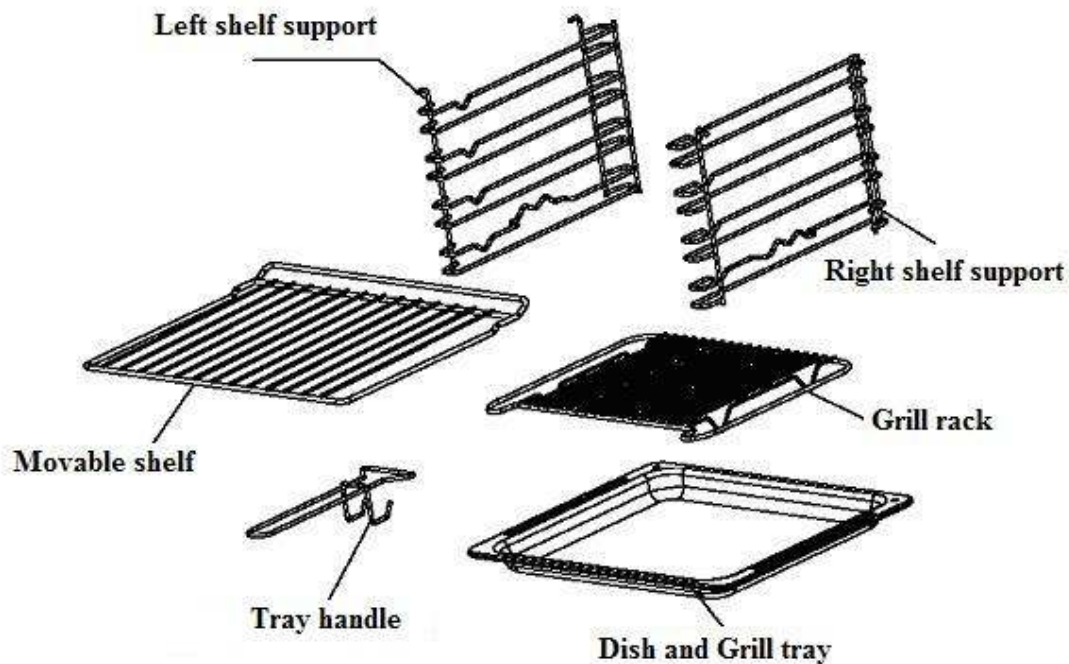
area and faster cooking time. For best results it's recommended to preheat your grill for 3 minutes.



Maxi Grill with Fan-

An addition of the fan to the grill offers you the benefits of both “bake” and traditional “grill” functions. The two grill element turns on and off to maintain the set temperature while the fan circulates the heated air. Again the oven door remains CLOSED for “fan grill”. You can use “fan grill” for large cuts of meat. This gives you a result that is similar to “rotisserie” cooked meat. When using “fan grill” it's not necessarily to turn the food over during cooking cycle.

Accessories



WARNING

This appliance is designed for non-professional use by private individuals at home.

It must be used by adults. Children should be kept away while it is in use.

The product installation and repair must be performed by competent and qualified installers.

Always turn the grill off immediately after use and keep the grill tray clean as any fat left may catch fire

Do not leave the grill on unattended

To avoid an accident or fire, ensure that shelves, grill trays and fittings are always inserted into the correct way.

Do not put thick portions of the food under the grill. Foods may catch the grill and ignite.

Accessible parts may become hot when oven or grill is in use. Care should be taken to avoid touching the hot surfaces inside the oven.

Switch the appliance off and allow to cool down before cleaning or performing any maintenance

Do not use the door as a shelf

Do not push down on the open door

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass

A steam cleaner is not to be used.

CABINET INSTALLATION

Do not lift the appliance by the door handle

Prepare the cupboard opening to match the oven measurements

Slide the oven into the cupboard, ensuring that the supply cable does not kink.

Secure oven to the cabinet through 4 mounting holes with screws supplied. Centerline distance between the holes: width 572mm, height 333mm.

WARNING: Securely fasten oven to the cabinet using screws provided. Failure to do so could cause the oven to move or tip during use and result in personal injury.

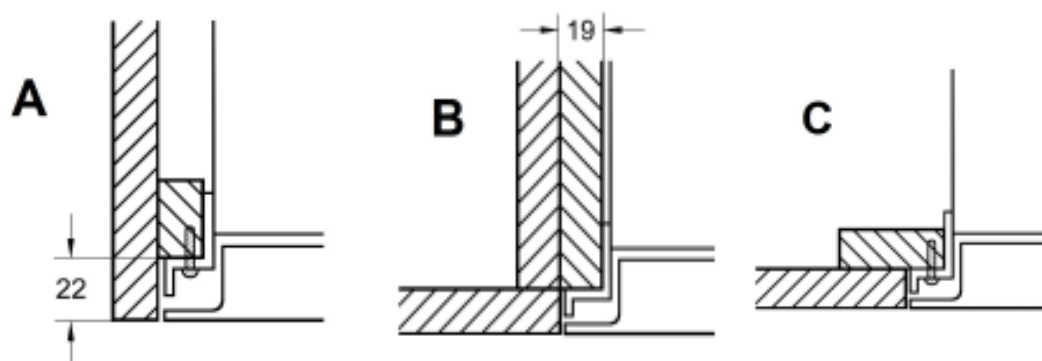
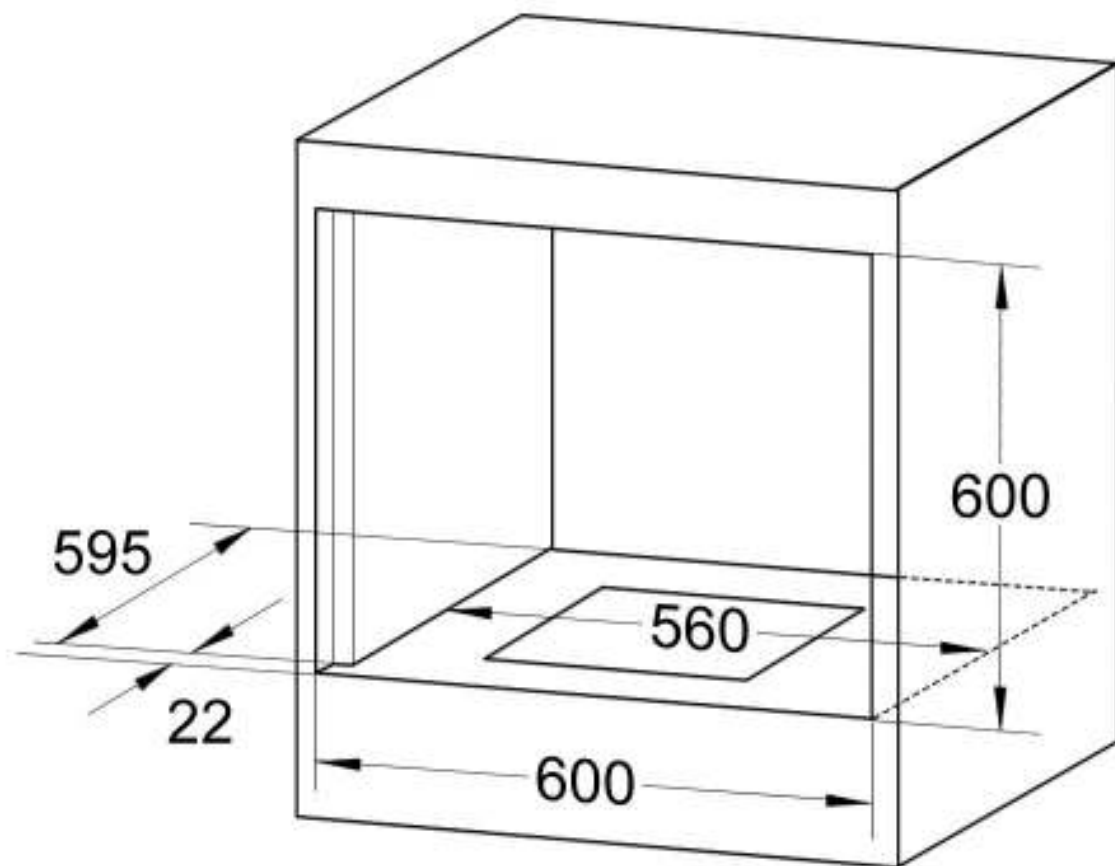
Avoid damage of the power cord during installation. The plug must be accessible after installation

Where the oven is build into the cabinet, the cabinet material must be capable of withstanding 90°.

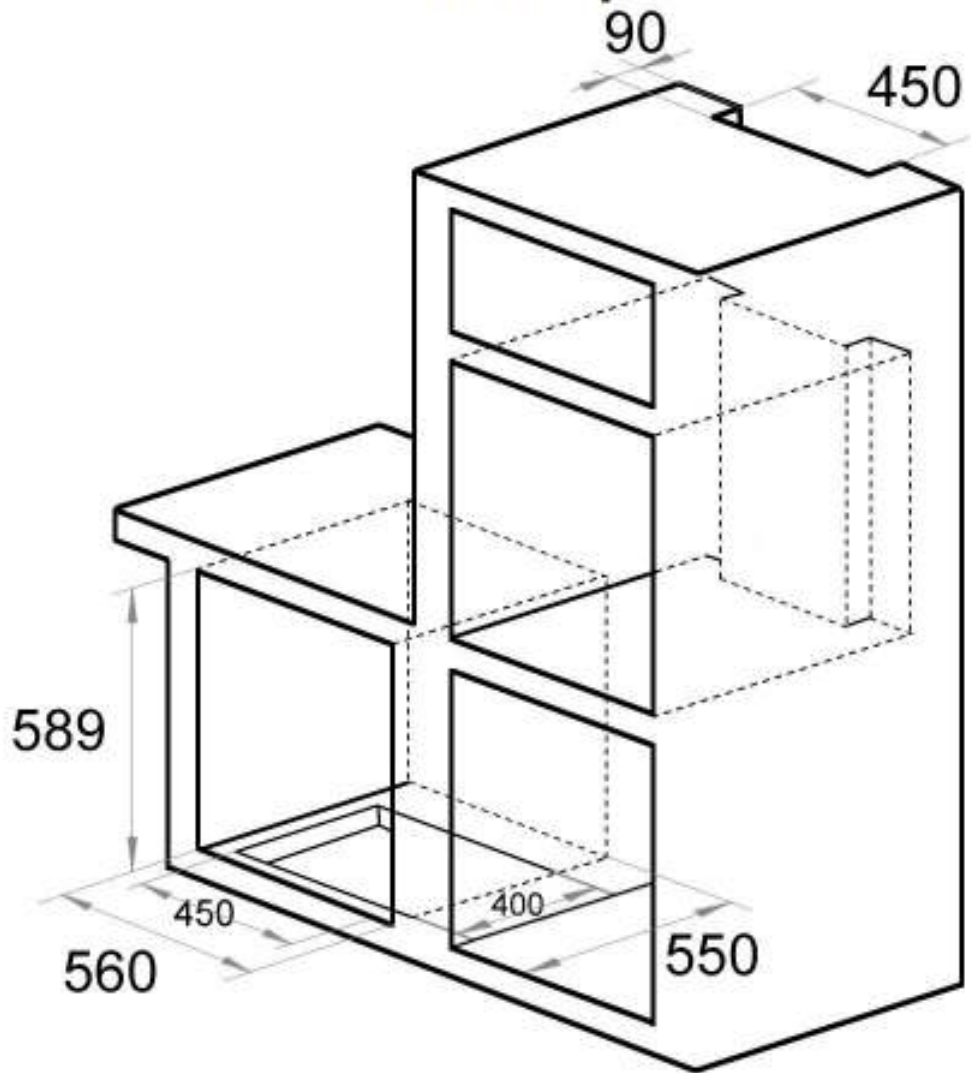
For the best integration with the kitchen, install this appliance in a standard 600mm wide cupboard that gives a **flush fit** with the surrounding cupboard fronts (**drawing and images A,B,C**).

If it is not possible to flush-fit this appliance, it can be installed as a **proud fit /trim exposed** with the surrounding cupboards (**drawing and image D**) .

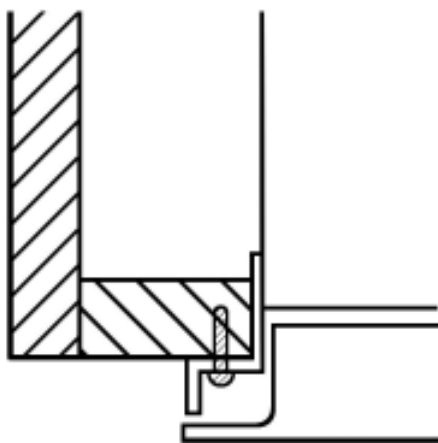
Recomended Flush Fit in a standard 600mm cabinet



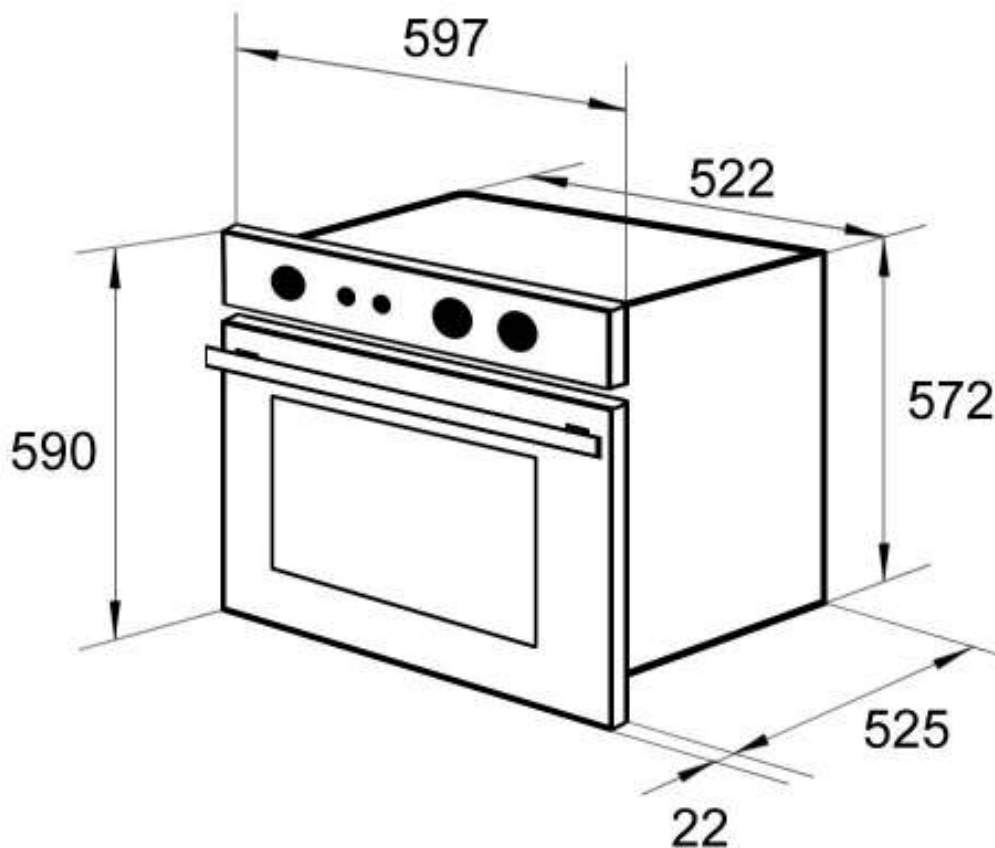
Proud /Trim exposed Fit



D



Afresco Built-In AO001



Oven must be mounted on a flat horizontal surface.

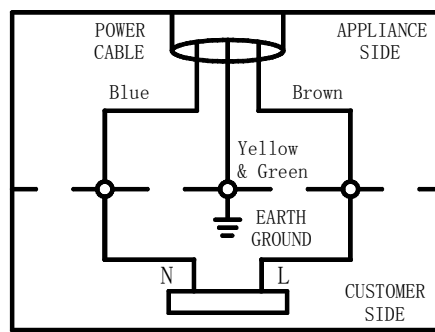
In order to ensure adequate ventilation, the back panel of the cabinet must be removed to ensure a gap at least 50mm at the rear.

ELECTRICAL INSTALLATION AND POWER CONNECTION

Installation must comply with SAA Wiring Rules and with local electrical and building regulations.

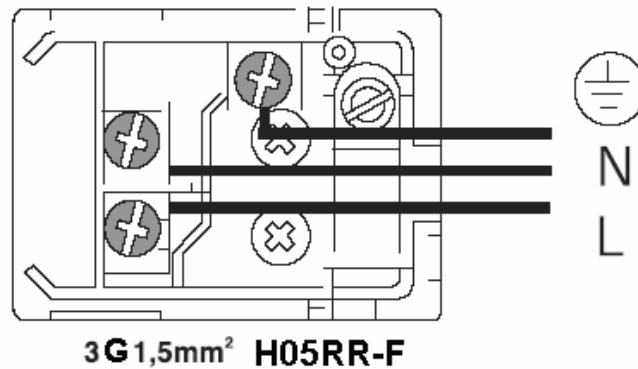
Notice to Electrician: Please ensure sufficient supply cable is provided to allow oven to be pulled clear of the cavity should any service work be necessary. This will also allow easy connection of supply.

The oven must be supplied with proper voltage and frequency (AC220-240V, 50Hz), and connected to an individual, properly grounded branch circuit, protected by a circuit breaker. Electrical load of the oven is 2145W. Wiring diagram located at the back of the oven.



AC220-240V 50Hz 3*1.5mm²

220-240V~



WARNING: ELECTRICAL SHOCK HAZARD

Proper electrical ground is required on this appliance.

Do not connect to the electrical supply until the oven is permanently grounded.

Disconnect power to the junction box before making the electrical connection.

Power supply line should not be in contact with metal case of the electric oven.

Do not use a gas supply line for grounding the appliance.

Never use reductions, shunts, adaptors that can cause overheating or burning.

The manufacturer is not liable for any direct or indirect damage caused by faulty installation or operation

PREPARING YOUR OVEN FOR THE FIRST TIME

Please remove all internal boxes, bags, plastic film from the oven before operation and dispose of to avoid safety issues with children.

Please wipe out the oven interior prior to operation with warm soapy water and polish dry with a soft clean cloth. Do not close the oven door until the oven is completely dry.

A new appliance can have an odour during the initial operation. It is normal and recommended to “run in” the oven before you cook for the first time at 180 °C for approximately one hour.

COOKING AND TEMPERATURE GUIDE

Preheating and Pan Placement

Preheat the oven if the recipe calls for it. To preheat, set the oven at the correct temperature. Preheating is necessary for good results when baking cakes, cookies, pastry and bread. Preheating time is usually 10 minutes.

Baking results will be better if baking pans are centered in the oven and not touching each other or the oven's walls. If you need to use two shelves, stagger the pans, so that one is not directly above the other.

Energy saving hint

The oven can be switched off shortly before the cooking time ends, the residual temperature is enough to complete cooking. Open the oven door only when it is necessary. To check on progress, look through the glass, the oven light is automatically on during cooking.

Below Cooking Charts are intended as a guide only.

Temperatures and cooking times may be varied to suit individual tastes

APROXIMATE BAKING TIMES

TEMPERATURE <input type="checkbox"/>	GENERAL TERMS	FOOD SUITABLE
100-120	Very Slow	Small meringues, pavlova, baked custard dishes
135-140	Slow	Rich fruit cake(20cm) Light fruit cake
165-170	Moderately Slow	Casseroles Deep buttercakes
170-180	Moderate	Shallow buttercakes, sponges biscuits, meat loaf, baked fish
200-210	Moderately Hot	Swiss roll, patty cakes, rock cakes, shortcrust pastry
230	Hot	Scones, puff pastry

APROXIMATE ROASTING TIMES FOR MEAT, POULTRY & FISH

TYPE OF MEAT, POULTRY, FISH	CUTS OF MEAT	TIME/KG	<input type="checkbox"/>
BEEF	Standing Rib, Rolled Sirloin Bolar Blade, Corned Topside	60mins/kg	190
	Fillet, Scotch Fillet	40mins/kg	190
VEAL	Shoulder or leg (with bone or rolled)	40-50mins/kg	190
LAMB	Leg, Shoulder, Loin or Rolled	40-50mins/kg	190
PORK	Leg Loin Cook at highest temperature for first 30mins and reset to low until cooked	90mins/kg	190-230
CHICKEN	Whole or Pieces	30mins/0.5kg	190
DUCK	1.4-1.6kg	35mins/0.5kg	190
	1.7-1.9kg	+35mins extra	190
TURKEY	2.5-4.0kg	30mins/0.5kg	190
	4.0-6.0kg	+30mins extra	190
	6.0-8.0kg		190
	8.0-10.0kg		190
FISH	Whole or Fillets Covering fish for $\frac{3}{4}$ of the cooking time will assist in retaining the moisture	10mins/0.5kg	180

APROXIMATE GRILLING TIMES

TYPE OF MEAT, POULTRY,FISH	TEMPERATURE °	APROXIMATE TIME
Chicken Whole	180	30mins per 0.5kg
Pieces	190	15-20mins
Lamb Loin/Rack	180	25mins per 0.5kg
Chops, med/rare	180	10-12mins
Chops, medium	180	15mins
Beef Steak, rare	180	6-8mins
Steak, medium	180	12mins
Steak, well-done	180	12-15 mins
Pork Chops, med/rare	200	6-8mins
Chops, medium	180	10-12mins
Chops, well done	180	15mins
Bacon	200	5-6mins
Sausages Thin	180	10mins
Thick	180	12-14mins
Fish Fillets, rolled	180	12mins
Fillets, thick	180	12mins
Whole	200	15-30mins
Sliced vegetables	180-190	20-30mins
Tomato Halves	200	6mins
Sauce-based recipes with breadcrumb toppings	180	20-30mins
Pasta Dishes	180	20-30mins

Fan grill cooking hints:

Turn meat once if needed

Sausages to be pierced

CLEANING AND MAINTENANCE

Be sure electrical power is off and all surfaces are cool before cleaning any part of the oven.

Only use soapy water to clean the appliance.

Any food spillage should be wiped up immediately to avoid discoloration.

When surface is cool, clean and rinse.

Do not use oven cleaners, cleaning powders, stainless steel cleaners or harsh abrasives on the outside of the door.

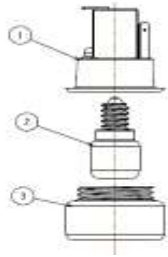
Control panel

It is a good idea to wipe the control panel after each use. Clean it with dry soft cloth. Do not use abrasive cleansers, strong liquid cleansers, plastic scouring pads or oven cleansers on the control panel-they will damage the finish.

Glass Surfaces

To clean the outside glass finish, use a glass cleaner. Rinse and polish with a dry cloth.

Replacing the oven bulb



- 1. Bulb holder
- 2. Bulb
- 3. Glass cover

NOTE: The glass cover should be removed only when cold. Let the bulb cool completely before removing it. Wearing rubber gloves may offer a better grip.

Before replacing the bulb, disconnect electrical power to the oven. For your safety, do not touch a hot bulb with a damp cloth.

Replace with a new 25-watt oven high temperature suitable bulb. Reassemble the glass cap and reconnect the oven.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE
Oven or grill not working	Oven controls improperly set. Power not turned on. Controls are incorrectly set. Household fuse has blown or power supply is off
Oven light not working.	Lamp blown or loose in socket. Household fuse has blown
Condensation building up	Reduce amount of water used in cooking (some condensation is normal)
Unit smoking when first used	Protective oils being removed.
Fan noise	A cooling fan may automatically turn on. This is normal. The cooling fan will turn on to cool internal parts.
Door cannot be replaced after removal	Door hinges not engaged properly